

HIGHLIGHT CHALLENGE

THIS WEEK WE WILL HIGHLIGHT COOKING

YOUR CHALLENGE IS TO MAKE A PIZZA

YOU WILL NEED 1 AND 1/2 CUPS WARM WATER, 1 PACKET RAPID RISE YEAST, 3 CUPS FLOUR, 1 TEASPOON SALT, 3 TABLESPOONS OIL, AND 1 TABLESPOON HONEY, 1/2 CUP TOMATO SAUCE, 1 CUP MOZZARELLA CHEESE AND A PIZZA PAN

SPRINKLE YEAST ON TOP OF WARM WATER AND SET ASIDE IN A LARGE BOWL MIX TOGETHER FLOUR, SALT, OIL, HONEY AND ADD YEAST/WATER MIXTURE. THE DOUGH WILL BE STICKY, MIX WITH LARGE SPOON JUST ENOUGH TO PULL TOGETHER THEN COVER AND ALLOW TO RISE FOR ONE HOUR. AFTER AN HOUR DUMP DOUGH ONTO WELL OILED PIZZA PAN AND USE FLOURED HANDS TO SPREAD OUT ON PAN. SPREAD YOUR FAVORITE TOMATO SAUCE ON TOP, THEN BAKE IN OVEN AT 410 DEGREES FOR 15 MINUTES, TAKE OUT OF OVEN AND SPRINKLE MOZZARELLA CHEESE ON TOP THEN CONTINUE TO BAKE FOR ANOTHER 2 MINUTES. ENJOY!

**FOR MORE COOKING FUN
TRY VISITING THESE SITES:**

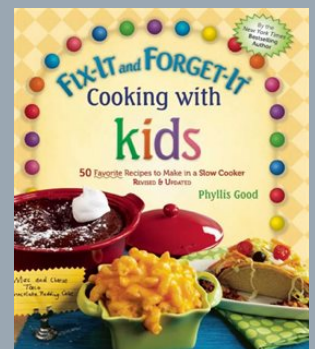
[Food Network Chopped Junior](#)

[Fox Masterchef Junior](#)

If you do not have all of the ingredients to make the recipe above, get creative and make a pizza bagel or an english muffin pizza!



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